

Winter Party Menu

3 Course menu & a Bellini aperitif for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

or

3 Course menu & half bottle of a selected wine per person £58

A choice of 4 starters, 4 mains and 4 desserts, a selection of side orders, water and a selection of tea or filter coffee.

Add a Bellini for an extra £5.00 instead of £9.50

Starters

Jerusalem artichoke and rosemary soup, truffled cream (v)
Fennel, clementine, tarragon, pistachio salad (v)
Severn and Wye cured salmon, pink grapefruit, cress and English mustard dressing
Marbled duck and ham hock terrine, Cumberland sauce, sourdough toast

Mains

Lancashire cheese, golden beetroot, leek and Roseval potato pie, chestnut cream (v)
Roast salmon fillet, parsnip puree and balsamic jus
Roast pheasant breast, prune and bacon rolls, bread sauce, game chips and watercress
Chargrilled hanger steak, triple cooked chips, oxtail gravy, horseradish cream

Served with selection of side order to share

Desserts

Treacle sponge, custard (v)
Panettone baked Alaska, Amarena cherries (v)
White wine poached pear, chocolate sauce, vanilla ice cream (v)
Chocolate pot, salted caramel (v)
British Cheese Selection - Cropwell bishop stilton, Keen's cheddar,
Golden Cross served with fruit bread, quince jelly and crackers (v)

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 5 days before their visit.
For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests.
We will cater for all dietary requirements separately to the set menu.

Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

